

The HE400 is perfect for small batch pizza baking. This manual control oven uses dials to adjust settings.

STANDARD FEATURES

- Maximum temperature 450°C
- Manual operation using dial controls
- Corderite stone floor, perfect for Napoli pizza
- Evaporated rock wool insulation
- Customisable top and bottom temperatures for specialist pizza making
- Steam vents
- Chamber hallogen lighting
- Double glazed glass door
- End of bake timer
- Customise your own colour option
 - Blue HE400FB
 - Green - HE400FG
 - Black HE400FN
 - Pink HE400FP
 - Red HE400FR
 - Yellow HE400FY

ACCESSORIES

- Kit for HE400 ovens including flat peel, pizza peel, nylon cleaning brush and pizza cutter.



Image shown – HE400TS on optional stand

UNIT DIMENSIONS

395mm H x 660mm W x 590mm D

CHAMBER DIMENSIONS

85mm H x 400mm W x 400mm D

NET WEIGHT (KG)

49.5kg

POWER SUPPLY

230V 50Hz 10A Single Phase

ELECTRICAL POWER (KW)

2.8kW

POWER CONSUMPTION

1.7kWh

SHIPPING DATA

Shipping Weight: 59kg

Shipping Dimensions: 620mm H x 735mm W x 735mm x D

WARRANTY

2 years parts warranty, 12 months labour warranty

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

PIZZA PER HOUR

Tray 40cm x 60cm	0	40cm	20	50cm	0
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